

P R E S S



S T . H E L E N A

BREAD

COUNTRY SOURDOUGH BREAD, BUTTER, MALDON SALT	5
PARKER HOUSE ROLLS, CULTURED CRÈME FRAÎCHE, EVERYTHING BAGEL SALT	10

RAW BAR

OYSTERS ON THE HALF SHELL	M/P	WILD CAUGHT JUMBO GULF SHRIMP	18
CHILLED PLATEAU OF DUNGENESS CRAB, GULF SHRIMP,	90	STERLING ROYAL CAVIAR 1 OZ	135
POACHED LOBSTER, WEST COAST OYSTERS		TOASTED PAIN AU LAIT, CRÈME FRAÎCHE	

STARTERS

CHILLED ICEBERG, BACON LARDONS, BLUE CHEESE, ASIAN PEAR, PISTACHIO, AVOCADO PURÉE	17
CHARRED LITTLE GEM LETTUCE, WHITE ANCHOVIES, PALLADIN CROUTONS, CAESAR DRESSING	16
DILL-CURED SALMON TARTARE, RED BEETS, CUCUMBERS, HORSERADISH CRÈME FRAÎCHE	19
DUNGENESS CRAB & LOBSTER BISQUE, BUTTERNUT SQUASH, POMEGRANATE	19
PÂTÉ EN CROÛTE, APRICOT RELISH, PETIT TURNIPS, PICKLED MUSTARD SEED	18
HAND-CUT STEAK TARTARE, SPICED TOMATO, GRUYÈRE, CASTELVETRANO OLIVES, PEA SHOOTS	22
GRILLED KUROBUTA PORK JOWL, RED CABBAGE, WOOD SORREL, PORK JUS	18
CHEF'S SELECTION: STEAK TARTARE SALMON TARTARE PÂTÉ EN CROÛTE INCONTRO GLADIATOR	39

FROM THE GRILL

FLATIRON 10 OZ SNAKE RIVER FARMS WAGYU CROSS WASHINGTON	56
FILET MIGNON 8 OZ BRYAN FLANNERY HOLSTEIN CALIFORNIA	58
RIBEYE CAP 6 OZ SNAKE RIVER FARMS WAGYU CROSS WASHINGTON	96
SURF & TURF, POACHED LOBSTER, PETIT FILET, LOBSTER MOUSSELINE	68
CHATEAUBRIAND FOR TWO, POMMES CHATEAU, MUSHROOM CREAM, VEAL JUS	130
DRY AGED BRYAN FLANNERY	
BONE-IN RIBEYE 24 OZ 21 DAYS	98
45-DAY BONE-IN NEW YORK STRIP, CHARRED ONION, HORSERADISH CREAM	75
60-DAY CÔTE DE BOEUF FOR TWO, ROASTED BONE MARROW, BACON-SHORT RIB JAM	155

ACCOMPANIMENTS

BÉARNAISE AU POIVRE STEAK SAUCE CHIMICHURRI HORSERADISH CREAM LOBSTER MOUSSELINE	6 EA
BLACK TRUFFLE BUTTER SAUCE PÉRIGOURDINE	12 EA
SHAVED BLACK TRUFFLES 4 GRAMS	40

MAINS

CITRUS-CURED SALMON, BUTTERNUT SQUASH, SUNFLOWER SEED, CITRUS NAGE	42
POTATO-CRUSTED PETRALE SOLE, DUNGENESS CRAB, ARTICHOKE CONFIT, MEYER LEMON	47
LASAGNA, CHARRED EGGPLANT, SMOKED TOMATO, HOUSE-MADE RICOTTA CREAM	36
KABOCHA SQUASH RISOTTO, TOASTED PEPITAS, BROWN BUTTER, WHITE TRUFFLE MOUSSE	38
COQ AU VIN, KING TRUMPET MUSHROOMS, BACON LARDONS, FRENCH ROUND CARROTS, BUTTERED NOODLES	37

SIDES

GARDEN VEGETABLES, BORDELAISE VINAIGRETTE	14	LEEK CREAMED SPINACH	15
CRISPY HEN-OF-THE-WOODS, PADRÒN AÏOLI	16	FARM POTATOES, SMOKED SOUR CREAM	14
RICOTTA GNUDI, MEYER LEMON, FENNEL	17	BROCCOLI, SERRANO HAM, RONCAL	14
FRIED BRUSSELS SPROUTS, CASTELMAGNO, HAZELNUTS	14	FRENCH FRIES	12
BLACK TRUFFLE POTATO CAKE	22	BLACK TRUFFLE FRIES, PARMESAN AÏOLI	19

Service charge of 20% will be applied to parties of six or more guests.
We are required by law to inform you that consuming uncooked food
may increase your chances of acquiring a food borne illness.

P R E S S



S T . H E L E N A

PRESS COCKTAILS

15

PRESS GIN & TONIC No. 209 GIN, HOUSE-MADE TONIC

SOME LIKE IT HOT! AJÍ PEPPER INFUSED TEQUILA, CILANTRO, LIME, SALTED RIM

GARDEN MULE GREEN CHILE VODKA, ST. GERMAIN, CUCUMBER, LIME, HOUSE-MADE GINGER BEER

MAN OF LEISURE BUTTER WASHED BOURBON, LUXARDO APRICOT, BURNT CINNAMON TINCTURE

SINGLE PROP HIGH WEST DOUBLE RYE, CONTRATTO APERITIF, MONTENEGRO, LEMON

RUDD COLLINS No. 209 GIN, MEYER LEMON, CALIFORNIA LAUREL

WORLD'S GREATEST ESPRESSO MARTINI

THE VIEUX CARRÉ

HENNESSY EXTRA OLD COGNAC, WHISTLE PIG 18 YR MALTED RYE

CARPANO ANTICA, BÉNÉDICTINE

100

GREEN CHARTREUSE VEP

INFUSED WITH WHITE TRUFFLES

65

WINES BY THE GLASS

GLASS BOTTLE

SPARKLING WINE

2010	EN TIRAGE, BLANC DE BLANCS	19	76
2014	FRANK FAMILY, BRUT ROSE, CARNEROS	25	100

WHITE WINE

2018	PINOT GRIGIO/GRECO, MASSICAN 'GEMINA'	15	60
2018	SAUVIGNON BLANC, ARROW & BRANCH, STAGECOACH VINEYARD	18	80
2016	SAUVIGNON VERT/GOLDEN CHASSELAS/GREEN HUNGARIAN, DESANTE 'THE OLD VINES'	15	68
2017	CHENIN BLANC, LANG & REED, OAK KNOLL	17	70
2018	ROUSSANNE, TRUCHARD, CARNEROS	14	58
2018	CHARDONNAY, CARBONE, COOMBSVILLE	22	90
2011	CHARDONNAY, CHATEAU MONTELENA (MAGNUM)	35	325
2016	CHARDONNAY, NEYERS, CARNEROS	16	65

ROSÉ

2018	ROSÉ OF CHARBONO, SHYPOKE, CALISTOGA	11	44
------	--------------------------------------	----	----

RED WINE

2018	VALDIGUIÉ, GIRARD, 'OLD VINES', CALISTOGA	16	70
2017	PINOT NOIR, BRICK & MORTAR, LA PERLA VINEYARD, SPRING MOUNTAIN DISTRICT	22	100
2018	ZINFANDEL, FROG'S LEAP	17	75
2017	CHARBONO/PETITE SIRAH/ MALBEC MATT MORRIS, 'HERITAGE'	22	100
2016	CABERNET SAUVIGNON, MAYACAMAS, 'FLEDGLING'	25	120
2016	CABERNET SAUVIGNON, CROSSROADS BY RUDD, OAKVILLE	35	160
2013	CABERNET SAUVIGNON, MORLET, 'LES PETITS MORLET'	35	160
2009	BORDEAUX BLEND, RUDD, ESTATE, OAKVILLE**	80	400
2015	CABERNET SAUVIGNON, AD VIVUM, SLEEPING LADY VINEYARD, YOUNTVILLE**	65	300

VINTAGE POUR OF THE EVENING

SOMETHING WITH A LITTLE MORE AGE. A NIGHTLY, SOMMELIER CURATED SELECTION FROM OUR CELLAR TO REFLECT THE HISTORY OF NAPA VALLEY WINEMAKING

M/P

** DENOTES AN OFFERING FROM OUR CORAVIN PRESERVATION SYSTEM